

**In the Claims**

1. (currently amended) A method for obtaining a hot-formed product from a liquid fractionbiological liquid fraction and a dense fraction of Antarctic krill comprising the steps of:

(a) separating the Antarctic krill into a liquid fractionbiological liquid fraction consisting of biological liquids only and a dense fraction, said liquid fractionbiological liquid fraction and said dense fraction being capable of being frozen for later use after a controlled thawing or processed onsite;

(b) mixing the dense fraction, in its raw state or previously bleached to extract the edible dense fraction, with the liquid fractionbiological liquid fraction to obtain a mixture; and

(c) subjecting the mixture obtained in step (b) to hot-forming to obtain the hot-formed product.

2. (currently amended) The method according to claim 1, wherein step (c) comprises the steps of:

(d) placing the mixture of step (b) in molds having a desired shape or in a hopper of a heat extruder,

(e) wherein if the mixture of step (b) is placed in molds in step (d), heat treating the mixture placed in the molds for purposes of jellification, said heat treating consisting of heating to between 70 and 95° C for a time that depends on the shape and mass of the product to be obtained,

(f) wherein if the mixture of step (b) is placed in the hopper of a heat extruder during step (d), extruding and heat treating the extruded product for purposes of jellification, said heat treating consisting of heating to between 70 and 95° C for a time that depends on the shape and mass of the product to be obtained and on the characteristics of the heat extruder, and

(g) cooling the product resulting from step (e) or (f) to obtain a hot-formed food product.

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3. (original) The method according to claim 1, wherein the amount of liquid and edible dense fractions represent at least 50% of the total mass.

4. (original) The method according to claim 1, wherein the isotropy or anisotropy of the resultant product is controlled by changing the weight ratio of the liquid and edible dense fractions.

5. (original) The method according to claim 2, wherein the isotropy or anisotropy of the resultant product is controlled by changing the weight ratio of the liquid and edible dense fractions.

6. (previously presented) The method of claim 1, wherein step (b) further comprises mixing the dense fraction and the liquid fractionbiological liquid fraction with one or more additional ingredients such as salt, carbohydrates, wheat flour or other flours, proteins, vitamins, stabilizers or the mixtures thereof.

7. (previously presented) The method of claim 2, wherein step (b) further comprises mixing and homogenizing the dense fraction and the liquid fractionbiological liquid fraction with one or more additional ingredients such as salt, carbohydrates, wheat flour or other flours, proteins, vitamins, stabilizers or the mixtures thereof.

8. (previously presented) The method of claim 1 wherein, in step (a), the dense fraction is first frozen and later subjected to a controlled thawing process prior to step (b).

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9. (previously presented) The method of claim 1 wherein, in step (a), the dense fraction is not frozen prior to step (b).

10. (currently amended) The method of claim 1 wherein, in step (a), the dense liquid fractionbiological liquid fraction is first frozen and later subjected to a controlled thawing process prior to step (b).

11. (currently amended) The method of claim 1 wherein, in step (a), the liquid fractionbiological liquid fraction is not frozen prior to step (b).

12. (previously presented) The method of claim 1 wherein the dense fraction comprises substantially intact proteins, nutrients and biological components of Antarctic krill.

13. (previously presented) The method of claim 2 wherein the dense fraction comprises substantially intact proteins, nutrients and biological components of Antarctic krill.

14. (currently amended) A method for obtaining a hot-formed food product from a liquid fractionbiological liquid fraction consisting of biological liquids only and a dense fraction of Antarctic krill, the method comprising the steps of:

a. separating whole Antarctic krill into respective liquid fractionbiological liquid fraction and dense fraction, the dense fraction comprising substantially intact proteins, nutrients, and biological components of Antarctic krill;

b. processing the edible dense fraction for later remixing with the liquid fractionbiological liquid fraction;

c. mixing the edible dense fraction with the liquid fractionbiological liquid fraction into a US 10/749,925

mixture;

- d. hot-forming the mixture into the food product.
15. (previously presented) The method of claim 14, wherein step a is performed by centrifugation.
16. (previously presented) The method of claim 14, wherein step a is performed by suction.
17. (previously presented) The method of claim 14, wherein step b comprises freezing and controlled thawing.
18. (previously presented) The method of claim 14, wherein step b comprises bleaching.
19. (previously presented) The method of claim 14, wherein step c comprises mixing and homogenizing the liquid and the dense fractions with one or salt, carbohydrate, wheat flour, flour, protein, fat, vitamin, and stabilizer.
20. (currently amended) The method of claim 14 further comprising between step c and d, the step of placing the mixture in of a desired shape and a hopper of a heat extruder.

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21. (previously presented) The method of claim 14 wherein step d comprises heat treating the mixture to jelly it, wherein heat treating comprises heating to between 70 and 95° C for a time that depends on one of a shape and a mass of the product to be obtained.

22. (currently amended) A method preparing liquid and dense fractions of Antarctic krill for food preparation, the method comprising the steps of:

- a. separating whole Antarctic krill into a liquid fractionbiological liquid fraction consisting of biological liquids only and a dense fraction, the dense fraction comprising substantially intact proteins, nutrients, and biological components of Antarctic krill;
- b. processing the dense fraction to obtain an edible dense fraction for later remixing with the liquid fractionbiological liquid fraction;
- c. mixing the edible dense fraction with the liquid fractionbiological liquid fraction into a mixture.

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